Establishment Inspections December 1, 2008 through December 5, 2008

Magic Wok, 3401 S. U.S. Hwy. 41, (**3 Critical, 3 Non-Critical**) – No one in charge at time of inspection; Sweet and sour chicken at hot bar 120 degrees, should be 135 degrees or above; Chute on ice machine observed with debris.

Bob Evans Restaurant #58, 3023 S. Second St., (2 Critical, 2 Non-Critical) – Knives stored in sanitizer water between uses; Handwash sink observed with substance in basin.

The Olive Garden Italian Rest. #1229, 3820 S. U.S. Hwy. 41, (2 Critical, 1 Non-Critical) – Dishwasher observed loading dirty trays in to dishwasher then unloading clean dishes without washing hands; Knives in rack observed with food debris.

Real Hacienda, 3728 Wabash Ave., (**1 Critical, 2 Non-Critical**) – Cooked pork held past date of consumption (discarded).

Pizza Hut of Vigo County, 3040 Wabash Ave., (1 Critical, 2 Non-Critical) – Mold observed on chute of ice machine.

Joan & Yogi #1 Stop, 6638 St. Rd. 63 S., (0 Critical, 2 Non-Critical)

Establishment approved to open

Thornton's, 2665 St. Rd. 46